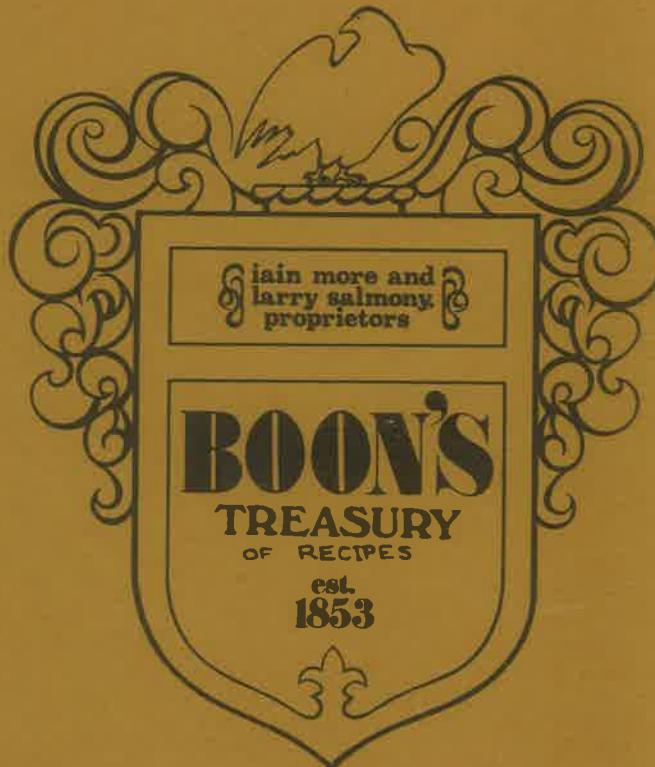


Recipes
from...



Susan Miller
Lia Brueker



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After much deliberation and huffing and puffing,
Moos has finally given birth to a cookbook.

Unless otherwise specified, recipes are by me, Susan M. Miller, with the beautiful calligraphy by Lea Thurber. Other contributors are: Pat Cugick - Aopoa, Picadello, and Mulligatawny soups; Michael Muse - Swiss Cheese and Potato, Beef Stew, and Tomato-Wattle soups; Lea Thurber - Minestrone and Potato soups, Judy Kuff - Fruit Smoothies and Hommus. Jan More has contributed not only the recipe for Scotch Eggs, but also infinite patience and nearly as many wisecracks.

Now, I must explain to you that most, though not all, soup recipes in this book make a gallon of soup, so when the book says "serves eight," that will be liberally and with the assumption that it is your main course. The reason for these somewhat huge recipes is that math is my worst subject, and

one of my pots here at Boni's makes 4 gallons. Dividing by
fourths is just barely within my grasp, and smaller fractions
are impossible. So you see, it is due to my selfless nature
and great concern for you that you don't have recipes for
4 gallons.

It has been difficult to record these recipes for the
added reason that I am not a precise cook, and I delight in
experimenting. I also often re-create the same soups just from
memory and my sense of taste. I hope that you will use this
book as a guide, not a gospel. A sense of inventiveness and
adventure are the keys to having good food, and with a goodly
dollop of love thrown in to hold it together, make it really worth
eating.

We who have been involved in making this book hope you will
enjoy it and use it as the inspiration for some great meals.

S.M.M.

I would like to express my thanks to Susan
for giving me the opportunity to record these delectable
dishes. Thanks are also given to Cindy Bowling for
her magnificent art work, an added spice for
this publication. This endeavor was a lot of work
but I know it was worth it. I'm sure you will
think so too, and fortunately these recipes are much
easier to make than they were for us to
transcribe and present to you in a coherent fashion.
Happy eating.

L.T.

Soups

Creole Bouillabaisse
Tomato Noodle
Chili Con Carne
Swiss Cheese and Potato
Asopao
Cream of Spinach
Beef Stew
Broccoli - Cheese
Gaspacho
Mulligatawny
Beef Burgundy
Cabbage Borsch
Potato
Lentil

French Onion
Minestrone
Chickie - Noodle
Goulash
Curried Pea
Pesto
Maritata
Fish Chowder
Egg Flower
Broccoli and Ham
Potato - Cheese
Picadello
Sugar's Special Mushroom

Creole Bouillabaisse

1 pound frozen shrimp	2 cloves garlic	1/2 cup cooking sherry
12 cloves	2 large onions	2 pounds fish fillet (red snapper if best)
Some salt	2 cups tomato purée	
1/2 pound fresh mushrooms	2 cups water	1 pound scallops
1 large green pepper	3 bay leaves	2 tablespoons flour
1/4 pound butter	1 1/2 teaspoons curry powder	

Melt four tablespoons butter, slice onions, mince garlic and sauté. Add tomato purée and 2 cups of water, 8 cloves, bay leaves, curry powder, and 1/2 cup of sherry. Simmer for 30 minutes. Season with salt if desired. Slice mushrooms, sauté in rest of the butter. Add 1 quart of water, the rest of the cloves and the seafood. Simmer 5 minutes. Mix flour with a little cold water, add to fish mixture, cook 5 minutes more. Add in tomato mixture, heat and serve.

Serves 8.

Tomato-Noodle Soup

2	28 ounce cans whole tomatoes	2	cups dry noodles (fancy or macaroni)
1	12 ounce can tomato juice	3	cups milk
2	cloves garlic, minced	1 can condensed cheddar cheese soup Italian seasoning to taste	
1		Parmesan cheese	

Cook macaroni according to package. Puree tomatoes. When macaroni is done add all ingredients except parmesan. Heat over medium heat.

Serve topped with parmesan cheese.

Serves 4-6.

Chili Con Carne

2 pounds hamburger	1 green pepper, chopped
1 pound sausage	2 tablespoons ground coriander
2 cups chopped onion	3 tablespoons chili powder
1 tablespoon salt	2 16 oz. cans whole tomatoes
1 tablespoon turmeric	2 16 oz. cans kidney beans (drained)
1 cup chopped celery	

Combine first 9 ingredients in skillet. Cook, stirring to break up meat, 15 minutes. Add tomatoes and simmer, covered, 20 minutes. Add beans and cook 10 minutes longer.

Makes about 3 quarts.

8-10 servings

Swiss Cheese and Potato Soup

1 large onion, chopped	1/8 teaspoon white pepper
3 tablespoons butter	3 cups water
4 potatoes, peeled and cut up	2 cups milk
1 teaspoon salt	1/2 pound swiss cheese, sliced
1/4 teaspoon dry mustard	and cut into small pieces
	2 tablespoons parsley (optional)

In large pot sauté onion in butter until soft. Stir in potatoes, salt, mustard, pepper, and water. Heat to boiling, cover. Simmer 30 minutes, or until potatoes are very soft. Press through a fine sieve and return to pot. Stir in milk. Heat slowly, just to boiling. Stir in cheese until melted. Ladle into soup bowls and sprinkle with parsley. May be chilled and served cold.

Serves 8.

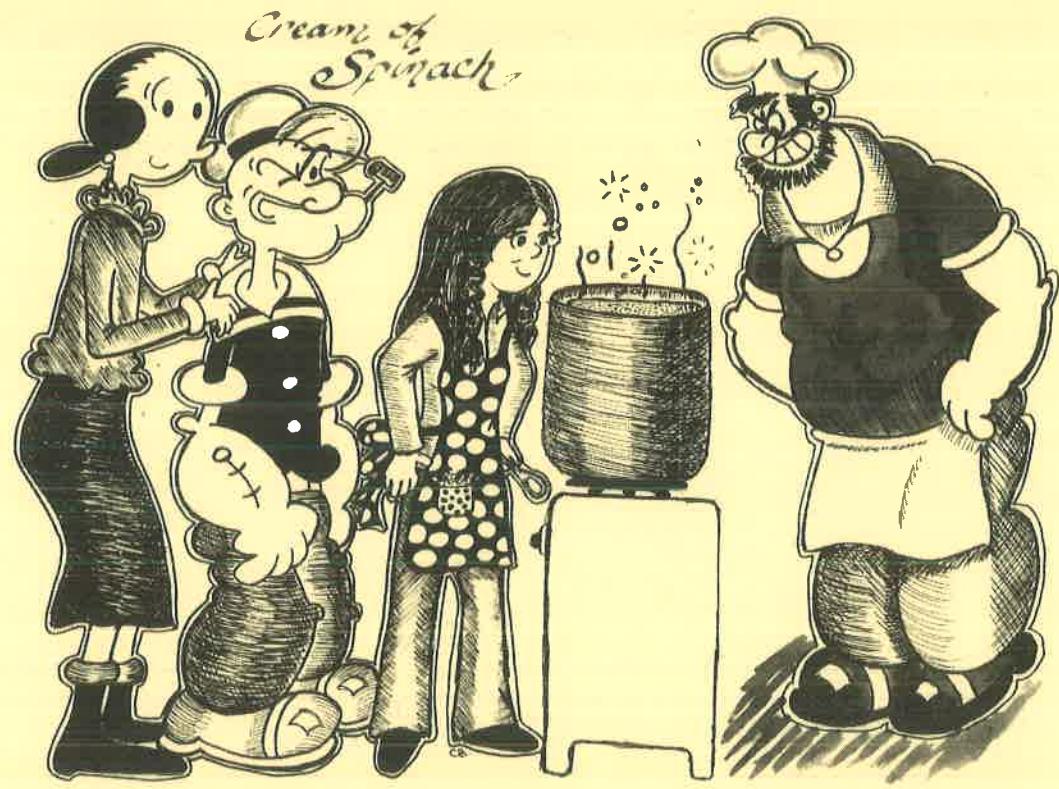
Asopoa - A Spicy Puerto Rican stew

2 cloves garlic
1 onion

1/4 cup chopped celery leaves or
1 teaspoon celery seed
1/2 cup sliced green olives
1 large can whole tomatoes
1 can green chiles
1/2 chicken cut up

1 package frozen peas
1 cup rice
Juice of 1/2 lime
1 teaspoon oregano
1/4 teaspoon peppercorns
2 tablespoons salt

Sauté chopped onion, green pepper, and chili peppers in butter. Add chicken pieces stirring until lightly browned. Cover with 1 quart of water and add rice, tomatoes, celery leaves, olives, oregano, salt, and pepper. Simmer until tender, about 1 hour, adding peas for last 5 minutes.



Cream of Spinach

3 small bunches of spinach
1/4 pound butter
1 pint sour cream
1 teaspoon nutmeg
1/2 teaspoon pepper

1/4 cup chicken broth base or to taste
1 quart water
1 quart milk
1 cup half and half
2 tablespoons sugar
2 tablespoons lemon juice

Wash and chop spinach. Sauté in butter until wilted. Put spinach in blender and purée. Put back in pan, add sour cream, stir, then add all other ingredients. Heat over medium heat to just below boiling, stirring constantly. You may add a little cornstarch dissolved in water if you want a thicker soup.

Serves 8

Beef Stew

2 pounds stew meat, cut in $1\frac{1}{2}$ inch chunks
1 tablespoon worcestershire sauce
1-2 cloves garlic, minced
2 medium onions, cut in chunks
2 bay leaves
1 tablespoon salt

1 teaspoon sugar
Pepper to taste
1 cup ketchup
6 carrots, cut in
bite-sized pieces
5 potatoes, pared and
quartered

In dutch oven, brown meat in 2 tablespoons butter, turning frequently. Add 2 cups hot water and next 8 ingredients. Cover; simmer for $1\frac{1}{2}$ hours, stirring occasionally to keep from sticking. Remove bay leaves. Add vegetables, cover and cook 30-45 minutes, or until vegetables are tender.

Serves 6-8

Broccoli-Cheese

2 bunches broccoli

1 quart water

1/2 cup chicken broth

1/4 cup cooking sherry

2 1/2 teaspoons dry mustard

2 1/2 teaspoons nutmeg

1 cup sour cream

Cornstarch to desired consistency

3 cups cheddar cheese

Chop broccoli in large pieces, mix with water, broth, sherry, mustard, and nutmeg. Heat this mixture and cook until broccoli is tender but still a bit crisp. Add sour cream, bring up to a boil, add some cornstarch to thicken broth a bit, then at the last minute stir in cheese until it melts. Serve immediately.

Serves 8.

Gaspacho

5 cucumbers, peeled
2 1/2 tomatoes, peeled
1/2 large onion
1/2 green pepper
1 large clove garlic
2 cups french bread

2 cups water
1/8 cup red wine vinegar
2 teaspoons salt
2 tablespoons olive oil
1/2 tablespoon tomato paste

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Mix in blender

Add to mixture, blend
Chill
Serves 6-8.

Mulligatawny

4 tablespoons butter
1/2 chicken

1-2 heaping teaspoons curry powder

2 quart chicken stock

1 carrot, chopped

1 stalk celery, chopped

2 onions, chopped

1 apple, chopped

1 whole clove

1/2 cup sour cream

1/2 cup raisins

Parsley, chopped

Rice, cooked (boiled)

Boil chicken in stock, remove and pick meat from bones. Sauté all vegetables and apple in butter until barely cooked. Add curry powder and clove, cook 5 minutes. Add raisins, stir in sour cream, then chicken and stock. Heat just to boiling but do not boil. To serve, put a goodly spoonful of rice in soup bowl, sprinkle with parsley, ladle soup over it and serve.

Serves 6-8



Beef Burgundy

1/4 pound butter
1 quart onions
3 cups mushrooms
3 cups carrots
1 cup celery or green pepper
1 quart potatoes

1 1/4 quarts water
1/2 cup beef bouillon
1 1/2 cups burgundy
2 cups cut-up roast beef
Cornstarch
Pepper to taste

Wash and thinly slice mushrooms. Dice celery or green pepper. Chop all other vegetables in large chunks. Mix all vegetables together and sauté in butter until tender. Add burgundy, water, bouillon, and beef. Bring to a boil and simmer for a while. Add pepper to taste and cornstarch to make it as thick as you like.
Serves 8

Cabbage Borsch

5 cups cabbage

1 onion

3 carrots

1 quart potatoes

6 cups canned tomatoes

1/4 pound butter

Chop all vegetables in big chunks and sauté gently in butter until just tender. Add all other ingredients and bring just to a boil over medium heat. Garnish with a big dollop of sour cream and a liberal sprinkling of dill. I think this soup is even better the second day.

--- Yes, this is a real borsch, even though it has no beets. It is my adaptation of a recipe given me by a German lady. Serves 8

Potato Soup

6 medium potatoes, cubed

4 celery ribs, diced

2 onions, chopped (green onions nice too)

Chopped parsley

2-3 Bay leaves
Half and half or
milk

In large pot sauté onions & celery gently until soft and translucent. Add potatoes, add water to just cover vegetables. Lots of salt, pepper, bay leaves.

Cover and cook slowly until potatoes are cooked. Should be well-seasoned as it will be diluted. It will be thick.

Now, add milk, half and half, butter (any combination) to bring soup to desired consistency. Bring almost to a boil slowly, stirring often. Garnish with chopped parsley, green onion, or croutons. Serves 8.

Spicy Garbanzo

1/4 cup olive oil
2 cups carrots
1 green pepper
1 onion
2 large garlic buds
1 medium zucchini

1 small jar pimientos
2 cups canned tomatoes
6 cups cooked garbanzo beans
(3 cans)
1 quart chicken broth or
stock
1-2 tablespoons chili powder
A little parsley

Peel carrots and slice in rounds. Dice onion, green pepper and potatoes. Sauté these vegetables in oil until just tender. Dice and add the zucchini. Also add all of the rest of the ingredients. Bring to a boil, reduce heat, and simmer gently a few minutes until flavors blend.

Serves 8

Lentil Soup

1/2 pound bacon
1 onion
3 ribs celery
3 cups lentils
3 quarts water

3 cups potatoes
1 cup tomatoes
2 cups spinach
1 carrot
Salt and pepper to taste

Put lentils in a stew pot with a bay leaf and water and cook over medium low heat for an hour or so, depending on how you like them, adding salt and pepper to taste.

Dice bacon very small and fry in large frying pan until brown and crunchy. Remove the bacon to a bowl but leave the drippings. Chop all vegetables, except spinach, into chunks and sauté them in the bacon drippings until barely tender. Chop spinach fairly fine and add into soup with rest of vegetables during the last 15-20 minutes the lentils are cooking. Add bacon at last minute.

Serves 8.

French Onion

6 cups onions	3 quarts water
1/4 pound butter	1/2 cup beef bouillon
2 tablespoons sugar	1/2 cup sherry

Quarter onions, then slice quarters thinly.
Sauté in butter until onions are transparent and
golden. Add all other ingredients and simmer
gently for awhile.

Serve garnished with parmesan cheese and
crotony.

Serves 8.

Mine Stove

1 cup kidney beans - soak overnight or
for 2 hours in hot water
1 clove garlic minced
2 onions
Chopped parsley
1-3 stalks celery, chopped
5-6 cups water

A few peppercorns
1-2 cans whole tomatoes
1/2 head of cabbage,
chopped coarsely
1 zucchini
Bunch of spinach
Salt, pepper, Italian herbs

Drain beans. Put in large pot with water, peppercorns, salt. Simmer until tender, about 40 minutes. Sauté garlic, parsley, celery, onions in olive oil until limp. Add tomatoes, cabbage, salt, pepper, Italian herbs. Bring to boil, then pour into bean pot. Add 1 or 2 bouillon cubes if desired. Mix, taste, simmer for an hour or so. Add chopped spinach and zucchini the last 10 minutes. Serve topped with parmesan cheese. Serves 8.

Chicken Noodle Nightmare



Chickie - Noodle

1/2 chicken, cooked until tender
in enough broth to cover

6 cups noodles

3 quarts chicken broth

2 cups celery

2 cups carrots

1 onion

1 1/2 teaspoon tarragon

1/2 cup cooking sherry

Pepper and cornstarch

Pick chicken off bones, reserve. Chop vegetables
and cook together with noodles in broth with sherry and
tarragon. Cook until noodles are done. This may require some
stirring as mixture will be pretty thick. When cooked, add
chicken, pepper to taste, and cornstarch if you want.

Serves 8.

Goulash

1 1/2 pound hamburger

1 large onion

1 small bunch celery (1 quart)

2 large green peppers

6 cups canned tomatoes

1 1/2 quarts noodles

3/8 cup beef broth base

1/4 cup paprika

Dice vegetables in large chunks and fry with hamburger until meat is cooked. Meanwhile, cook noodles in boiling salted water until done. Drain and add noodles to beef-vegetable mixture. Add the tomatoes, beef base, paprika, and some pepper. Simmer altogether for a few minutes. Adjust seasoning. Serve garnished with sour cream.

Serves 8

Curried Pea Soup

3 cups frozen peas

3 small onions, sliced

3 small carrots, sliced

3 stalks celery with leaves, sliced

3 medium potatoes, sliced

3 cloves garlic

3 teaspoons curry powder

6 cups chicken stock

3 cups half and half

Place the vegetables, seasoning and one cup of the stock in a saucepan and bring to a boil. Cover, reduce heat, and simmer for fifteen minutes.

Transfer to blender, blend well. Return to soup pot. Add the remaining stock and half and half. Heat to just below boiling.

Serve with a dollop of sour cream on top.
Add chopped ham if you have any leftovers.

Serves 8.

Pesto Soup

Soup

1 onions
4 tablespoons olive oil
1 canned stewed tomatoes
salt and pepper
1/2 pound green beans, fresh or frozen
2 cups cooked navy beans
2 medium zucchini or yellow squash
1/2 cup pasta
6 cups beef broth

Pesto

4 cloves garlic
2 tablespoons dried sweet basil
1/4 cup or more olive oil
1/2 cup grated parmesan cheese

Slice onion and sauté in olive oil. Add tomatoes and beef broth. Bring to a boil and add all other ingredients, cooking until pasta is done.

Meanwhile, make pesto by crushing basil and adding other ingredients. Just before serving soup, mix a little soup with pesto to thin, then add it into soup pot, stir well and serve. Serves 8.

Maritata

1/2 pound butter at room temperature

2 cups parmesan cheese

6 egg yolks

8 ounces vermicelli noodles

3 quarts chicken broth (made with bouillon)

Bring broth to a boil, add a bit of butter, break noodles to a manageable size and add to broth.

Meanwhile, in a large bowl, cream together butter, cheese, and egg yolks.

When noodles are done, add a little noodle-broth mixture to eggs, butter, and cheese to thin them down, then add them to broth. Heat briefly and serve.

Serves 8.



Fish Chowder

1 quart potatoes

1 large onion

3-4 ribs celery

1/4 pound bacon

2 1/2 pound fish fillet, in bite-size
chunks

salt and pepper to taste

1 quart clam juice

1 cup half and half

2 cups milk

1 small jar diced pimento

Chop bacon fine. Fry until crisp in frying pan. Remove bacon and set aside. Chop potatoes, onion, and celery. Sauté in bacon grease until just tender. Remove to saucepan. Add fish fillets and cook over medium heat 2 minutes longer. Add all other ingredients and heat over medium heat. Do not boil. Garnish with fresh parsley. Serves 8

Egg Flower Soup

1 cup celery
4 cups mushrooms
1 large onion
1/8 pound butter
1 large carrot
3 quarts water

1/2 cup cooking sherry
2 small cans waterchestnuts
Chicken bouillon to taste
1 10 oz. package frozen peas
3-4 eggs

Chop celery, onions, and mushrooms finely and sauté in butter. Grate
carrot, add it and sauté until vegetables are just tender. Now slice
and add the waterchestnuts. Add the peas, water, chicken bouillon, and
sherry. Bring just up to a boil. Now add a little cornstarch
dissolved in water if you want a slightly thickened soup. Now comes
the hard part. To make the eggs "flower" everything has to be just right.
The eggs should be slightly beaten. If they are overbeaten they will not
hold together. The soup should be just simmering. If it is boiling rapidly
or too cold the eggs won't flower. Now, add the eggs in a thin stream,
stirring the soup gently as you go. With any luck you now
have egg flower soup.

Serves 8

Broccoli and Ham

1 pound chopped ham or a ham hock

2 cloves garlic, minced

1 large can whole tomatoes

1 bunch broccoli

1-2 teaspoons nutmeg

4 tablespoons olive oil

Salt, pepper, and chicken bouillon to taste

Sauté garlic and chopped ham in olive oil until lightly browned. Add tomatoes, chopped broccoli, and nutmeg. Cover with 2 quarts of water. Simmer 20 minutes (with ham bone if available or add chicken bouillon to taste). Serves 8

Potato-cheese Soup

6 cups milk

1 cup half and half

1 quart chicken broth

1/2 teaspoon nutmeg

1 1/2 cups instant mashed
potato flakes

2 1/2 cups grated swiss
cheese

1/2 teaspoon dry mustard

Combine milk, half and half, and broth;
heat to boiling. Mix in potato flakes, add swiss
cheese and season with nutmeg and mustard.
Simple, but rich and delicious.

Serves 8

Picadello

1 onion, minced
2 cloves garlic, minced
4 tablespoons olive oil
1 1/2 pounds chopped beef

1/2 cup raisins
2 tablespoons chili powder
1 tablespoon vinegar
Salt and pepper
3 cups cooked beans (kidney,
red mexican or black)

Sauté onion and garlic in olive oil. Add beef, tomatoes, raisins, beans, vinegar, and spices. Simmer 30 minutes. Serve over fluffy rice. Serves 8.
Good with tossed salad with creamy dressing.



Susan's Special Mushroom Soup

2 1/2 pints sour cream
2 pounds mushrooms
1/2 pound butter
1 small onion
1/2 cup burgundy wine

6 tablespoons beef broth
base, or to taste
6 cups water
Pepper to taste
A little cornstarch if desired

Wash and slice mushrooms. Slice onions. Sauté onions and mushrooms lightly in butter. Add burgundy and cook until wine is at least half cooked into vegetables. Add sour cream and stir well. Slowly add in warm water and beef bouillon, stirring all the while. Add pepper to taste and heat over medium heat just below boiling point. Now is the time to add a little cornstarch dissolved in water if you want a thicker soup.

Serves 8

Scotch Eggs

7 eggs

Bread crumbs, as required

2 1/2 tablespoons hot milk

1 teaspoon minced onion

Salt and pepper to taste

1/2 ounces pork sausage meat

Seasoned flour, as required

Boil 6 eggs until hard, then shell. Place 1 ounce bread crumbs in a large bowl. Stir in milk, onion, salt, pepper and the raw yolk of the remaining egg. Add sausage, stir well. Divide into 6 equal portions. Dip each egg in seasoned flour, then wrap one portion of the sausage mixture smoothly around until egg is completely covered. Prepare all in the same way. Beat remaining egg white slightly. Brush the sausage covering with it, coat with crumbs. Fry in deep hot fat until golden brown, turning occasionally with a draining spoon. Drain on absorbent paper. Garnish with sprigs of parsley.

Hummus

1 1/2 cups garbanzo beans
1/3 cup Tahini*
1/2 cup lemon juice
1 large clove garlic

1 teaspoon salt
1/3 cup vegetable oil
1 tablespoon chopped parsley

Put all ingredients except parsley and beans in blender. Blend at high speed, uncover and add beans a few at a time. This part will require patience as mixture will get very thick. Stir parsley into finished hummus. Garnish with olive oil and paprika.

Serve with Arab pocket bread. Makes about 3 cups.

*Tahini is available at most health food stores.

Fruit Smoothie

2 cups yogurt	1 egg
1 cup strawberries	1 tablespoon honey
(we use frozen with sugar)	1 tablespoon wheat germ

Blend briefly in blender at high speed.

Yields: 3 smoothies

May use most fresh fruits but probably will need to add a bit more honey.

Boon's Treasury takes it's name from John D. Boon. Boon served as Territorial Treasurer during the 1850's and was selected as Oregon's first State Treasurer in 1859, the year of Oregon's statehood.

Construction of this building began shortly thereafter and in 1861, Boon opened the building. It served both as a General Store for the Woolen Mill and the State Treasury during his term of office. Four years following Boon's death the property was purchased by Lincoln Wade (1868).

The Wade family added the storefront to the building in the late 1880's and maintained it as a store until 1908.

Young and Co., followed by many others, next owned the building and operated it as a grocery store. In 1935, the building was purchased by Fred Karr who established Karr's Tavern - a tavern which remained in operation until the early 1970's.

The present owners, Larry Salmony and Pam Moore, purchased

the building in 1973 and re-opened it in late 1974 as Boon's Treasury. The architect for the latest building renovation is Michael Houghton.

In 1975, the building was recommended by the Oregon Historical Society to be placed on the National Register of Historical Buildings and early in 1976 it was accepted.

